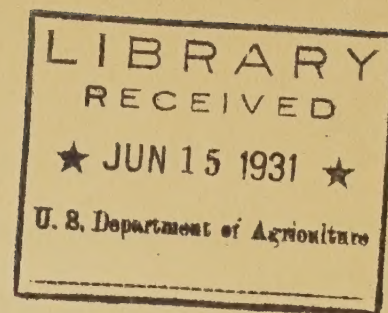


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EXLRep



RESEARCH PROJECTS IN HOME ECONOMICS

Receiving Federal Support

at the

AGRICULTURAL EXPERIMENT STATIONS

1930-1931

Compiled by

SYBIL L. SMITH

Assistant in Experiment Station Administration  
Office of Experiment Stations  
U. S. Department of Agriculture



## EXPLANATORY NOTE

This list of research projects in home economics has been compiled from the programs of work for 1930-31 submitted by the directors of the state agricultural experiment stations to the Office of Experiment Stations, together with later projects approved by the office through November 1, 1930. The list consequently includes only projects receiving Federal support, in most cases from funds available under the Purnell Act. Unless otherwise stated, the projects are being conducted in the home economics departments of the land-grant colleges and universities with which the experiment stations are connected or in home economics research departments within the stations. No attempt has been made to list all research projects having a bearing upon home economics which are conducted in other departments, although in a few instances such projects have been included. (For a complete list of station projects see A Classified List of Projects of the Agricultural Experiment Stations, 1930, Miscellaneous Publication 89, U. S. Department of Agriculture).

In the present list of home economics projects, cooperation with other departments within the station is designated by the name of the department and participation in the National Cooperative Projects as follows:

- N. C. P. 3--The vitamin content of food in relation to human nutrition.
- N. C. P. 4--Rural home management studies.
  - I. Food consumption and expenditures of farm families.
  - II. Present use of time by farm home makers.
  - III. Efficiency studies of the household plant.
  - IV. Standards of living and expenditures of farm families.
- N. C. P. 6--Factors which influence the quality and palatability of meat.

In the case of joint projects between two or more departments, the financial support given is only the appropriation to the home economics department. Information concerning State support is incomplete.



RESEARCH PROJECTS IN HOME ECONOMICS

1930-1931

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Furnell	State
Ala.	A study of the calcium and phosphorus content of various vegetable foods grown in Alabama. 3/24/30	E. R. Bishop		\$4,400	
Ariz.	The vitamin A,B,C,D, and G content of several varieties of Arizona dates. 6/23/28	M.C. Smith & E. Lantz	N.C.F. 3	925	
"	The value of the Arizona sorghums--hegari and yellow milo--compared with yellow corn as sources of vitamin A. 6/23/28	M. C. Smith & E. Lantz		720	
"	The effect of sunlight in the curing process upon the vitamin A and D content of alfalfa hay. 6/23/28	M.C. Smith & E. Lantz	Agronomy	1,850	
"	The relation of nutrition to "mottled enamel" endemic in certain Arizona communities. 7/10/30	M. C. Smith, B. C. Waite, & E. Lantz		2,375	
"	The biological value of the hegari proteins and the supplemental value of certain protein concentrates. 7/10/30	M. C. Smith & E. Lantz		2,480	
Ark.	The effect of vitamin B deficiency on the carbohydrate and nitrogen metabolism of nursing young. 5/23/28	B. Sure & M. E. Smith	Agr. Chem.	3,400	
"	The effect of high protein levels on renal function during gestation and lactation. 3/18/30	B. Sure & Z. C. Dattoy	Agr. Chem.	1,600	200

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Furnell	State
Calif.	The effect of method of drying on vitamin content of fruits. Subproject.--The content of vitamins A,B,C, and D in peaches and trunes- fresh, sun dried, sun dried and sulfured, evaporated, evaporated and sulfured. 10/13/27	A. F. Morgan	N. C. F. 3	1,600	1,000
Colo.	Baking of flour mixtures at high altitudes. Part II. Physico-chemi- cal factors. 10/4/26	I.M.K. Allison & F. N. Schott		6,000	
Conn. (Storrs)	Factors that determine standards of living in farm homes. A.--Factors and condi- tions affecting the a- mount and use of family income and expenditures among a selected group of families in the East- ern Highland. 6/24/27 B.--An economic analysis of the food consumed by a selected group of families in the Eastern Highland. 6/24/30	E.V.W. Clapp  E. V. W. Clapp, W. Beckman, & A. Kinsey	N.C.F. 4, IV	700  4,300	
Fla.	Determination of wheth- er chlorophyll, chloro- phyll alpha and beta, and the petroleum-ether extracts of the yellow pigments of alfalfa can be used as a source of vitamin A in animal nu- trition. 1/25/26 Revised 5/5/27	O. D. Abbott	N.C.F. 3	3,000	200



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Fla.	Determination and identification of the organisms which cause spoilage of canned vegetables in the South. 2/17/26	O. D. Abbott		1,700	100
"	A study of some of the constituents of citrus fruits, roselle and guava: pectins, oils, and glucosides. 2/17/26	L. W. Gaddum		4,500	100
"	Revised 7/2/29 The relation of growth to phosphorus, calcium, and lipin metabolism as influenced by the thymus. 5/6/29	C. F. Ahmann		4,300	100
Ga.	Vitamin content of widely used Georgia foods. 7/3/25	C. Newton	N.C.F. 3	5,300	
"	Studies in nutritional anemia. 7/30/30	L. Ascham		3,530	
"	A study of the growth of preschool children in an institution of Georgia. 3/8/29	L. Ascham		885	
"	Standard of living study.	E. Jones		2,805	
Hawaii	Vitamin determinations in Hawaiian foods and feeds (oranges, tomatoes, Chinese cabbage, avocado oil). 5/31/29	C. D. Miller	N.C.F. 3	1/2,400	

1/ Hatch funds.

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Furnell	State
Hawaii	Chemical and biological studies of the proteins of the pigeon pea ( <u>Cajanus indicus</u> ). 5/27/30	C. D. Miller		<u>1</u> /2,200	
"	The avocado: Chemical studies with special reference to the factors inhibiting its successful commercial preservation. 5/31/29	E. Harrold <u>2</u> /		<u>1</u> / 400	
"	Avocado: Chemical studies of the bitterness which develops on heating for canning. 5/27/30	L. N. Bilger <u>2</u> /		<u>1</u> / 700	
"	Avocado: Study of the sterol content and vitamin value of the avocado oil. 5/27/30	L. N. Bilger <u>2</u> /		<u>1</u> / 700	
Idaho	A study of the methods of vegetable storage now in use. 11/26/27	E. Woods		300	
"	A study of the conditions determining successful storage of potatoes, carrots, cauliflower, and cabbage. 11/26/27	E. Woods & C. C. Vincent	Horticulture	300	
"	The effect of storage upon the vitamin C content of the Russet Burbank potatoes of Idaho. 11/26/27	E. Woods	N.C.F. 3	3,750	
Ill.	The vitamin B (F or B <sub>1</sub> ) of rice. 12/19/25 Revised 10/26/29	C. R. Meyer & J. Smith	N.C.F. 3	700	

1/ Hatch funds.

2/ Division of Chemical Investigations.



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Furnell	State
Ill.	The vitamin B (F or B <sub>1</sub> ) and the vitamin G (B <sub>2</sub> or P-P) of corn. 12/19/25 Revised 10/26/29	C.R. Meyer & J. Smith	N.C.P. 3	1,036	
"	Whole corn and some of its milling products as a source of the vitamin B and G requirements of lactation. 12/19/25 Revised 10/26/29	M. Plant	N.C.P. 3	200	
"	Vitamin B (F or B <sub>1</sub> ) and vitamin G (B <sub>2</sub> or P-P) in the oat kernel and its milling products. 12/19/25 Revised 10/26/29	C. R. Meyer	N.C.P. 3	450	
"	The vitamin B (F or B <sub>1</sub> ) and the vitamin G (B <sub>2</sub> or P-P) requirements for lactation. 10/26/29	C. R. Meyer & J. Smith		1,500	
"	Home accounts for the family on the farm and in the small town. 4/7/28	R. A. Wardall & R.C. Freeman		1,800	
"	A study of wheat flours milled in Illinois in relation to their use in baking. 1/3/27	R.A. Wardall & S. Woodruff		1,720	
"	The effect of modified diet and controlled ex- ercise on body weight and physical fitness in overweight college women. 7/3/30 Project not yet sub- mitted.	H. T. Barto & S.C. Munger		300	
Ind.	A study of ovens used for domestic cooking purposes. 6/20/29	G. Redfield	N.C.P. 4, III		
"	A study of efficient kitchen arrangement. 5/23/30	G. Redfield	N.C.P. 4, III	6,085	



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Iowa	The application of electricity in the farm home. a. Cooking with electricity. c. Design and construction of electric diswasher. 10/3/25	H. A. Sayre	N.C.P. 4, III Agr. Engin- eering	1,900	
"	Nutrition studies with meats. 3/1/26 Subproject.--Some diet- ary factors affecting lactation in albino rat.	M. Gunson		1,850	
"	Vitamin content of vegetables as affected by cultural methods, degree of maturity, and storage. 3/1/26	M. H. Irwin & E.S. Haber	N.C.P. 3 Vegetable Crops	4,100	
"	A study of the influ- ence of age on the quality and palatability of beef (cooking of beef for quality and palatability tests). 5/1/26	F.H. Nelson M.D. Helser	N.C.P. 6  Animal Hus- bandry	50	
"	Studies of consump- tion habits of Iowa farm families. 3/22/26	E. E. Hoyt & E.C. Morgan	N.C.P. 4, IV	1,200	
"	Quantitative analytical chemical methods for textile fibers. 11/27/29	R. Edgar, O.R. Spencer & M. Weston	Textile Chemistry	1,380	
Kans.	Utilization of calcium and phosphorus from fresh, dried, and evap- orated milk. 7/3/25	M. Kramer & R. McCammon		1,233	
"	Vitamin content of cab- bage, sauerkraut, rel- ishes, celery, cabbage, cherries, pears, peaches, rhubarb, and string beans. 7/3/25	M. Kramer & R. McCammon	N.C.P. 3	3,166	



Station	Title of project and date of approval	Project	Cooperation	Financial support	
				Furnell	State
Kans.	Influence of feed on cooking quality of meat of grass fed cattle (tenderness and color of cooked beef from grass fed steers and similar animals). 5/29/26	M. Kramer	N.C.P. 6 Animal Husbandry	900	
"	Protective value of certain clothing fabrics against (1) heat and cold and (2) against sunburn. 7/3/25 (3) Against heat loss when air is in motion.	M. Justin, K. Hess, & E. Bruner	Physics.	3,166	
"	Comparison of electric and nonelectric equipment for the farm home. 11/27/28	M.F. Taylor	N.C.P. 4, III	2,250	
Ky.	The metabolism of obesity. 10/20/25	S. Erikson		700	
"	The vitamins of mustard greens. 10/21/26	S. Erikson	N.C.P. IV	100	
"	A study of the cause for variation in the cooking quality of white potatoes. 11/5/26	S. Erikson		200	
"	Studies of the antirachitic potency of the sun's rays at the latitude of Kentucky, including antirachitic potency of eggs, as affected by exposure of hens to sunlight and ultra-violet light at different seasons of the year, comparative antirachitic value of brown shell and white shell eggs, effect of storage on antirachitic value and on beating and baking quality of whites of eggs. 7/1/27	J. H. Martin, S.E. Erikson, R. Boyden, & W.M. Insko	Poultry Husbandry N.C.P. 3	3,700	

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Ky.	Use of time by rural homemakers for house- hold tasks from stand- point of equipment used and method employed and relationship of income and total expenditure to expenditure for house- hold equipment. 7/22/29	S. Erikson	N.C.P. 4, II & IV. Farm Economics	100	
"	An economic and social study of an eastern Kentucky mountain county (Knott County). 7/23/30	W. D. Nicholls & S. Erikson	Farm Economics N.C.P. 4, IV	500	
La.	The antirachitic ef- fect of acidophilus milk. 11/19/28	G. Sunderlin	N.C.P. 3	3,880	
Maine	The iron content of edible wild greens of Maine. 5/13/27	P. S. Greene		675	
"	The economic utilization of electricity in food preparation in Maine rural homes. 1. The selection of electrical cooking e- quipment and utensils as related to the cook- ing needs of Maine rural families, to first cost, and to current consumption. 2. To discover the changes and adaptations of typical cooking hab- its and processes nec- essary to prepare typi- cal menus with economic consumption of current. 6/5/28	P. S. Greene	N.C.F. 4, III	2,735	



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Maine	The causes of variation in cooking quality of potatoes: (1) Measurement of culinary properties of the potato, (2) the relation of storage temperatures of potatoes to color in potato chips (3) effect of disease on the culinary properties of potatoes. 8/13/29	M. D. Sweetman		3,040	
Md.	Factors affecting food consumption habits of farming people in Maryland. 5/25/29	M. Coffin, M. Mount, & V. Kellar	N.C.P. 4, I	3,800	
Mass.	Present practices of Mass. elementary rural schools with regard to school feeding and transportation and their effects upon health of pupils. 10/14/27	E. S. Davies		390	
"	The comparative values of milk and tomato as supplementary feeding in a rural elementary school. 8/23/29	E. S. Davies & M. Voorneveld		5,230	
"	The value of evaporated milk for school food service. 6/3/30	E.S. Davies & O.E. Merriam	Evaporated Milk Assoc.	1,720	<u>1/3,600</u>
Mich.	The vitamin content of some commercially canned vegetables and fruits. 10/9/25	M. Dye & N. Halliday	N.C.P. 3	3,000	

1/ Evaporated Milk Association.

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Mich.	The vitamin A and D content of certain blanched and unblanched vegetables. 6/25/26 Subproject.--The effect of cooking on the vitamin A content of green and blanched asparagus.	M. Dye, J. W. Crist, & F. Hanning	N.C.P. 3 Horticulture	1,000	
"	The effect of the anti-rachitic factor and ultra-violet irradiation on the calcium metabolism of women. 6/25/26	M. Dye & M. Bray		1,000	
"	The effect of variations in the nutrition of leaf lettuce on its vitamin A content 10/12/27	J. W. Crist, M. Dye, & F. Hanning	N.C.P. 3 Horticulture	2,000	
"	Determination of the food requirements of children. (1) A quantitative study of the food intake of normal pre-school children. (2) The protein requirements of the preschool child. (3) The mineral requirements of the preschool child. 11/1/28	M. Dye & M. Bray		3,500	
Minn.	The relation of diet to blood regeneration. Subproject 1. The influence of vitamins on the rate of blood regeneration. 8/7/25 Subproject 2. The distribution of nitrogenous constituents of the blood during blood regeneration. 3/1/28	J.M. Leichsenring & A. Biester		1,900  1,900	



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Minn.	Quality tests for studying pork cuts. 11/9/25 Revised 1/6/30	A. Child	N. C. P. 6 Animal Husbandry	925	
"	A study of bound and froed water in meat. 10/4/28	A. Child		925	
"	Factors affecting the selection, care, and wearing qualities of textile materials. Subproject 1. A study of fiber quality and physical qualities in relation to cost of staple wool materials. (Wool serges and garbaidines). 3/1/28	E. L. Phelps		1,250	
Miss.	Iron studies: (1) Conservation of iron in vegetables through methods of preparation and cooking. 5/20/27	O. Sheets		2,500	
"	Expenditures for clothing of families living in rural areas of Mississippi. 6/8/28	D. Dickins	N.C.P. 4, IV	2,500	
	A study of living conditions of boarding students in agricultural high schools of Mississippi. I. Food consumption and expenditures. II. Housing and social conditions. 6/8/28	D. Dickins	N.C.P. 4, I	2,500	

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Miss.	Studies on nutritional anemia.--I. The effect of feeding green leafy vegetables on nutritional anemia as compared with feeding liver. II. The separation and isolation of the substances in green leafy vegetables which are effective in the treatment of nutritional anemia. III. The effect of feeding sorghums and ribbon cane syrups on nutritional anemia. 8/29/29	O. Sheets & A. Sulzby		3,000	
				2,000	
Mo.	A study of the effect of temperature and time of cooking on quality and palatability of meat. 6/10/26	J. A. Cline	N.C.F. 6	1,600	
"	Influence of methods of handling foods on their vitamin content, and the relation of food to the vitamin deficiency diseases. 7/1/26	M. C. Hessler	N.C.F. 3		
	Revised 7/29/29				
	A. Vitamin content of Bloomsdale spinach.			100	
	B. Vitamin A and D content of January and June eggs from different breeds.			900	
	C. Effect of fruit acids on rickets.			800	
	D. The vitamin A, B, and G content of sweet potatoes.			950	



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Mo.	Durability of cotton fabrics. I. A study of the durability of white and colored cotton fabrics as affected by wear and by home and commercial laundering. II. A study of the reliability of consumer's judgment as to the durability of cotton fabrics. 7/29/29	A. E. Ginter		1,000	
Mont.	Food preservation. 1. Vegetables (potatoes, carrots). 9/6/25	J.E.Richardson & D.Douglass		1,340	
"	The vitamin content of vegetables in winter storage. 7/30/26 (Vitamins B and C in potatoes and carrots).	J.E.Richardson & D.Douglass	N.C.I. 3	2,835	
"	Effect of feeds on grade and quality of lamb. 1/25/27 Subproject.--Influence of barley and oats on the quality and palatability of lamb.	J.E.Richardson	N.C.P. 6  Animal Husbandry	500	
"	A qualitative and quantitative study of farm homes in Montana. 7/21/27	J.E.Richardson	N.C.P. 4, IV	2,125	
Nebr.	Routine and seasonal work of the housekeeper. 2/11/26	M.R. Clark	N.C.P. 4, II	500	
"	Kerosene cooking stoves. 2/11/26	M.R. Clark & E.B. Snyder	N.C.P. 4, III	3,500	
"	Cash contribution of farm homemakers to the family income. 2/14/29	M.R. Clark	N.C.P. 4, IV	3,000	

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Nebr.	Washing machine study. 1/29/29	E. B. Snyder & M.P. Brunig	N.C.P. 4, III Agricultural Engineering	1,700	
N. H.	Studies in human nu- trition. Caloric values of foods. 5/21/26		Nutrition Lab. Carnegie Institution	2,250	
N.Mex.	A study of losses in- curred in cooking and the factors affecting the palatability of the New Mexico pinto beans; with a later similar study of the Bayo and other varieties of beans. 11/19/28	M.L.Greenwood		4,250	
N. Y. (Cornell)	The vitamin A and vitamin D content of egg yolk and the effect of the food of the hen and other conditions on these factors. 11/11/25 Revised 8/1/28	A. Spohn	N.C.P. 3	500	2,708
"	Management analyses of households. a. Manage- ment of family finances b. Management of the family's food. c. Man- agement of the family's clothing and of house- hold textiles. 8/1/28	H. Canon, M. Henry, & B. Blackmore	N.C.P. 4, IV	2,050	1,500
"	Fat metabolism: A study of the rates of digestion. of fats as de- termined by the chylo- microns of the blood. 1/4/29	E. MacArthur		864	
"	Cost of living of farm families. 7/25/29	H. Canon & A.Young	N.C.P. 4, IV	1,120	1,550



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Furnell	State
N.Y. (Cornell)	Methods of household buying. 7/25/29	H. Canon & M. Fish	N.C.P. 4, IV	2,040	300
"	Cost of living index for farm families. 7/9/25	H. Canon		870	1,300
"	The relation of the quality of certain fruits and vegetables to wholesale and retail prices in New York State. 7/24/30	M. C. Pfund		720	1,000
"	Household buying with special reference to foods. 7/31/30	D. Munroe		2,550	350
"	Practices in infant feeding and the physi- cal development of in- fants. 7/31/30	H. Monsch, R.W. Sanders & H. Canon		4,485	450
N.C.	A case study of factors in the family organiza- tion conditioning the living of farm owners in Wake County; 6/18/29 Revised 7/17/30	M. de Haven Woodruff, C.C. Taylor, & W.A. Anderson	N.C.P. 4, IV Rural Soci- ology	3,500	100
N.Dak.	Factors influencing the quality and palata- bility of meat. Methods of cooking meats. 8/4/25	E. Latzke & C. Leeby	N.C.P. 6 Animal Hus- bandry	2,600	
" "	Cleaning equipment. Subproject A.--Dustless mops. 5/5/28 The influence of cook- ing and canning on the content of antineuritic and antipellagric vita- mins in meats. 11/2/29	C. Leeby E. Latzke & F.W. Christensen	N.C.P. 4, III N.C.P. 3 Animal Nutri- tion	2,000 2,500	

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
N. Dak.	A study of the adequacy and cost of diets selected by college students from a college cafeteria. 11/12/29	E.Latzke		800	
" "	The kinds of equipment, fixtures, and furniture needed in a farm home kitchen and their location and relative arrangement. 4/11/30	A Bales	N.C.P. 4, III	500	
Ohio	A study of the cost of family living on Ohio farms. 8/30/26	F. R. Lanman & C. E. Lively	N.C.P. 4, IV Rural Economics	1,500	
"	Basal metabolism of women 40 to 50 years of age. 10/13/26	F. R. Lanman & H. McKay		1,000	
"	Seasonal variation in growth of preschool children in Ohio. 11/4/26	F.R. Lanman & H. McKay		1,000	
"	The influence of laundering and exposure to light upon wash silks used for outer garments 11/11/29	F.R. Lanman & M.E. Griffith		2,000	
Okla.	1/ The influence of vitamins A, B, G, C, and D upon the coefficients of utilization of fat, carbohydrate, and protein. 10/11/29	R.R. St. Julian		1,757	

1/ Research conducted in Agr. Chem. Dept.

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Okla.	1/ Comparison of the mineral metabolism and food intake of the underweight college woman with that of the average and overweight woman. 10/14/29	C. M. Coons		400	
"	1/ The quantitative determination of vitamins B and G. 12/6/29	R. St. Julian	Agr. Chem.	1,737	
"	A comparative study of the possibilities of economic contributions by farm home-makers in different agricultural districts of Oklahoma. 3/11/30	G. Fernandes		4,250	
Oreg.	The farm home. (a) Requirements for efficient management of the farm household; (b) Type of architecture, selection of site, house plan arrangement and landscape; (c) Relation of house to other buildings, the farmstead and the farm. 4/30/30	M. Wilson & F. A. Cuthbert	Landscape Architecture	4,985	
"	Baking of pears--Standardization of household practice as applied to the baking of Bosc, Anjou, and Comice pears. 9/9/30	A. Kolshorn	Horticulture	1,035	

1/ Research conducted in Agr. Chem. Dept.



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
R. I.	Frequency of paid work done by the rural Rhode Island homemaker and some of its effects upon her and her home. 4/20/28	M. Whittemore & B.M. Kuschke	N.C.P. 4, IV	2,500	
"	Selection of potatoes for table use as affect- ed by (a) method of fer- tilization, (b) variety: of potatoes. 5/8/28 Revised 6/3/29	M. Whittemore & B.M. Kuschke		500	
"	Influence of ferti- lizer treatment on the vitamin content of spinach. 5/26/28	M. Whittemore, B.M. Kuschke, & J.B. Smith	N.C.P. 3  Chemistry F. State College	1,000	
"	The form and propor- tions giving satisfact- ory results in utensils used in the household for pouring. 5/6/29	M. Whittemore	N.C.P. 4, III	1,500	
S. C.	The diet and nutri- tion of rural school children in South Carolina. 12/12/29	M. E. Frayser & A.M. Moser		2,000	
"	Not yet allotted.			3,750	
So. Dak.	A study of the vitamin C content of carrots-- home-canned vs. preserved in sand. 7/23/30	G.E. Wasson	N.C.P. 3	3,120	
"	The influence of vari- ous grades of wool on some of the physical properties of flannel. 7/23/30	A Halgrim		2,180	
"	Not yet submitted	E. Pierson		1,363	

Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Tenn.	The nature, origin, and function of bios. 11/9/25	M.B. MacDonald		5,050	
"	Home utilization of the sweet potato as a source of sirup. 7/30/30	G. A. Shuey		2,250	
Tex.	Adequacy of the diet of Texas school child- ren. 10/20/27	J. Whitacre		4,000	
"	The influence of Texas sunlight on the dura- bility and color of cotton fabrics. 1/21/28	M. Grimes		4,800	
"	Growth in height and weight of Texas school children. 6/4/28	J. Whitacre & E. Terrill		6,530	
Utah	Food habits of element- ary rural school child- ren in relation to their physical well- being. 6/24/29	A.P. Brown & E. Hayball		3,930	
"	The physical curd char- acter of milk and its relationship to the di- gestibility and food value of milk for in- fants. 6/24/29	R.L. Hill 1/		750	
"	Physical curd char- acter of evaporated milk. 4/4/30	R. L. Hill 1/		500	
Vt.	Study of methods of household budgeting and accounting. 11/23/25	M. Muse & I. Gillum		1,035	
"	The standard of liv- ing of Vermont farm families. 8/9/29	M. Muse & I. Gillum	N.C.P. 4, IV	1,645	

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				Purnell	State
Vt.	Food consumption of farm families of Vermont. 1/10/30	M. Muse & I. Gillum	N.C.P. 4, I	2,585	
"	The extent of the cash contribution made by the farm home maker to the total farm income. 5/15/30	M. Muse & I. Gillum	N.C.P. 4, IV	1,585	
"	The time and energy expenditure in farm kitchen work. 5/15/30	M. Muse & I. Gillum	N.C.P. 4, III	2,210	
Va.	The cooking quality and palatability of soft pork. 6/4/29	I. M. Bailey	N.C.P. 6, Animal Husbandry	1,800	
"	Rural family living: Content, adequacy, and conditioning factors. 12/14/29	I. M. Bailey	N.C.P. 4, IV	4,200	
"	Home laundering investigations. 7/22/30	P.B. Potter <u>1/</u>		2,150	
"	An investigation of the reliability of oven regulators. 7/22/30	P.B. Potter <u>1/</u>		600	
Wash.	Standards of cooking vegetables in the electric oven. 10/24/28	V.W. Swartz	N.C.P. 4, III Agr. Eng.	1,500	100
"	Efficiency of home laundry plant. 10/24/28	E.H. Roberts	N.C.P. 4, III Agr. Eng.	1,700	100
"	Human energy cost of various household tasks. 7/8/30	E.H. Roberts		1,700	
"	The vitamin C content of Washington apples. 10/16/30	M. Potter & L. W. Hunt	N.C.P. 3 Horticulture Chemistry	400	
"	Project not yet submitted.	V.W. Swartz		1,500	



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				Purnell	State
W. Va.	A study of the relation of lipoids, particularly cholesterol, to the incidence of respiratory and middle-ear infections occurring on vitamin A-deficient diets. 1/28/29	H. C. Cameron		5,280	
Wis.	The metabolism of protein, particularly as influenced by pregnancy and lactation. 11/27/29	H. Parsons & I. Stevenson		3,565	1,800
"	A study of the farmers standard of living: Content, adequacy, and conditioning factors. 10/18/29	J.H. Kolb, E.L. Kirkpatrick, P.E. McNall & M.L. Cowles	N.C.P. 4, IV Agr. Econ. Rural Sociology	1,250	500
Wyo.	Baking qualities and methods of baking Wyoming flour. 1/25/25	E.J. McKittrick		852	
"	A study of the time required for cooking winter vegetables at high altitudes. 1/6/30	E.J. McKittrick & E.J. Thiessen		813	
"	Comparison of the culinary properties of dry land and irrigated potatoes. 2/26/30	E.J. McKittrick & E.J. Thiessen		1,535	
"	The effect of storage upon the vitamin C content of Wyoming dry land and irrigated potatoes (Bliss Triumph). 3/25/30	E.J. McKittrick & E.J. Thiessen	N.C.P. 3	1,605	

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				Purnell	State
Ga.	The vitamin A and G content of frozen milk. 2/19/31	L. Ascham	N.C.P. 3		
"	The standard of living in an industrial center as compared with that in a rural community. 2/20/31	L. Ascham	N.C.P. 4,IV		
Hawaii	Chemical and Biological studies of the Opihi (Helcioniscus exeratus and H. argentatus) 5/26/31	C.D. Miller R.C. Robbins		Adams funds	
Mich.	Study of practices and attitudes of farm fam- ilies relative to in- surance. 12/6/30	I.H. Gross	N.C.P. 4,IV		
Miss.	Studies in nutritional anemia. 1. Value of sorghum and sugar cane in nutritional anemia. 2. Nature of the sub- stances present in sor- ghum and sugar cane sir- ups and black strap mo- lasses which are effective in nutritional anemia. 3. Sources of iron and copper present in sorghum and sugar cane sirup. Revised 11/24/30	O. Sheets			

<sup>1/</sup> Information incomplete.



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				Purnell	State
Mont.	Selection, care and wearing quality of women's hosiery. 3/9/31	J.E. Richardson			
Nebr.	The relation of draft to performance of kerosene burners on kerosene cook stoves. 1/15/31	E.B. Snyder	N.C.P. 4, III		
"	Study of electric cooking stoves. 1/15/31	M.R. Clark & E.B. Snyder	N.C.P. 4, III		
"	A study of the family history and standards of living of farm families in selected districts of Nebraska. 1/28/31	M.R. Clark	N.C.P. 4, IV		
N.Mex.	The vitamin B and G content of New Mexico pinto beans. The effect of different methods of cooking and the effect of aging upon the content of these vitamins. 5/21/31	M.L. Greenwood	N.C.P. 3		
Okla.	Comparison of basal metabolism in overweight, underweight, and average weight college women. 12/20/30	C.M. Coons			
R. I.	Comparison of methods of refrigeration in rural homes in Rhode Island.. 5/4/31	M. Whittenmore & B.M. Kuschke	N.C.P. 4, III		



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				Purnell	State
S. Dak.	A study of the vitamin C content of fresh as- paragus. 5/4/31	G.E. Wasson	N.C.P. 3		
Wash.	Bactericidal effect- iveness of home launder- ing methods for rayon and silk. 4/24/31	E. Roberts			